

Low In Sodium, High In Flavor

Are you looking to reduce sodium and salt in your products without sacrificing taste? Do you want to get ahead of the competition and deliver healthier products to your consumers? The unique capabilities offered by SaltTrim® will get you there quickly without compromising taste. Based on proven proprietary technology, **SaltTrim® products help deliver a full, rich salty taste in reduced-sodium foods and beverages.**

SaltTrim™

The SaltTrim[®] Advantage

Deliver healthier products and great taste with SaltTrim[®], SaltTrim[®] Plus or Sea SaltTrim[®]. These customized sodium reduction technologies help create opportunities for meaningful product claims which enable you to emphasize health benefits to your consumers.



SaltTrim[®] is designed to work in concert with lower sodium in a product where customers would add their own KCl.

SaltTrim[®] Plus is a flavor modification product that utilizes potassium chloride complexed with natural SaltTrim[®] – a must for topical applications.

Sea SaltTrim[®] is an all-in-one solution that leverages the natural benefits of sea salt and SaltTrim[®].

Benefits:

- Can be easily bundled/blended with other dry ingredients
- Facilitates the removal of up to 50% sodium/salt from product formulation while preserving the product's salty taste and mouthfeel
- Suitable for a wide variety of product applications, including but not limited to:
 - Soups
 - Salad dressings
 - Breads
 - Tomato juice and other beverages
 - Frozen entrees/pizza
 - Sauces
 - Processed meat products
 - Salty snacks
 - Shelf-stable/canned foods
 - Side dishes

Features:

- Customized to balance salt and other flavor characteristics affected by sodium reduction
- Heat-stable for processing such as retorting or baking
- Natural and organic-compliant versions available
- Modified to meet FDA, USDA and international labeling regulations
- Kosher versions available
- Dry powder form

